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T.G.I. Friday'sŽ Broccoli Cheese Soup

So good, and yet so easy. Now you can recreate this one at home just by tossing a few items into a saucepan. Try to find one of the large cartons of chicken stock at your store — there's a perfect four cups of broth in there. Use Swanson brand if your store carries it. One bunch of broccoli should provide enough florets for this baby. Just cut the broccoli into bite-size pieces using a sharp knife. Use only the florets and ditch the stem.

4 cups chicken broth 1 cup water 1 cup
half & half 4 slices Kraft Cheddar
Singles 1/2 cup all-purpose flour 1/2
teaspoon dried minced onion 1/4

teaspoon ground black pepper 4 cups
broccoli florets (bite-size)

Garnish 1/2 cup shredded cheddar
cheese 2 teaspoons minced fresh parsley

1. Combine chicken broth, water, half & half, cheese, flour, onion and pepper in a large saucepan. Whisk to combine and to break up any lumps of flour, then turn heat to medium/high. 2. Bring soup to a boil, then reduce heat to low. 3. Add broccoli to soup and simmer for 15-20 minutes or until broccoli is tender but not soft. 4. For each serving spoon one cup of soup into a bowl and garnish with a tablespoon of shredded cheese and a pinch of parsley. Makes 6 servings.